Manuals+

Q & A | Deep Search | Upload

manuals.plus /

- Beko /
- > Beko FBE62120XD Gas Cooker with Electric Oven User Manual

Beko FBE62120XD

Beko FBE62120XD Gas Cooker with Electric Oven User Manual

Model: FBE62120XD

INTRODUCTION

This manual provides essential information for the safe and efficient use of your Beko FBE62120XD Gas Cooker with Electric Oven. Please read these instructions carefully before installation and use, and keep them for future reference. This appliance combines a gas hob with four burners and an electric oven, designed for domestic use.

IMPORTANT SAFETY INSTRUCTIONS

- **Installation:** Installation and connection to gas and electricity must be carried out by a qualified technician in accordance with local regulations.
- Ventilation: Ensure adequate ventilation in the kitchen area when the appliance is in use.
- **Children:** Keep children away from the appliance during operation and cleaning. The surfaces can become very hot.
- Flammable Materials: Do not store flammable materials near the appliance.
- Cleaning: Always switch off the appliance and allow it to cool before cleaning.
- Gas Leaks: If you smell gas, immediately turn off the gas supply, open windows, and do not operate any electrical switches. Contact a qualified technician.

SETUP AND INSTALLATION

1. Unpacking

Carefully remove all packaging materials. Check the appliance for any signs of damage. Retain packaging for potential future transport or return. Ensure all accessories, such as oven racks and trays, are present.

2. Placement

The cooker should be placed on a stable, level surface. Ensure there is sufficient clearance around the

appliance for ventilation. The dimensions of the cooker are approximately 60 cm (width) \times 60 cm (depth) \times 85 cm (height). Adjustable feet are provided to level the appliance.





Figure 1: Front view of the Beko FBE62120XD cooker. This image shows the overall design, including the gas hob with four burners and the electric oven below.



Figure 2: Side view of the Beko FBE62120XD cooker. This image illustrates the depth and height of the appliance, important for installation planning.

3. Gas Connection

This appliance is supplied ready for natural gas (methane). If you intend to use LPG (liquefied petroleum gas), the included LPG conversion kit (injectors) must be installed by a qualified technician. Ensure the gas supply pressure is compatible with the appliance. A flame failure safety device is integrated for all burners.

4. Electrical Connection

The electric oven requires a dedicated earthed electrical supply. The appliance operates on standard household voltage. Ensure the electrical installation meets local safety standards. The power cord should not

be trapped or come into contact with hot surfaces.

5. Initial Cleaning

Before first use, clean the interior of the oven and the hob surface with a damp cloth and mild detergent. Run the oven empty at maximum temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process.

OPERATING INSTRUCTIONS

1. Gas Hob Operation



Figure 3: Top view of the gas hob, showing the four burners and cast iron pan supports.

The hob features four gas burners with electronic ignition controlled by knobs located on the front panel. Each burner has a specific power output:

• Front Left: 2900 W (Rapid Burner)

• Front Right: 1000 W (Auxiliary Burner)

• Rear Left: 2000 W (Semi-Rapid Burner)

• Rear Right: 2000 W (Semi-Rapid Burner)

To Ignite a Burner:

- 1. Place a suitable pan on the pan support.
- 2. Push in and turn the corresponding control knob counter-clockwise to the large flame symbol (maximum setting).
- 3. The electronic ignition will activate automatically. Hold the knob in for a few seconds after the flame ignites to allow the flame failure device to engage.
- 4. Adjust the flame size by turning the knob between the maximum and minimum flame symbols.
- 5. To turn off, turn the knob clockwise to the 'off' position.

Note: All burners are equipped with a flame failure safety device, which automatically cuts off the gas supply if the flame accidentally extinguishes.

2. Electric Oven Operation



Figure 4: Interior view of the electric oven, showing the fan and heating elements.



Figure 5: Oven interior with one grid and two drip trays in place, demonstrating rack positions.

The oven has a net capacity of 66 liters and offers 6 functions, including conventional cooking, convection (fan-assisted), and grill. The temperature range is 0-250 °C.

Oven Functions:

- Conventional Cooking: Top and bottom heating elements for traditional baking and roasting.
- Convection (Fan-Assisted): Fan distributes heat evenly for faster cooking and multi-level baking.
- Grill: For grilling and browning dishes.
- Other functions may include bottom heating, fan only, etc. Refer to the function symbols on the control panel.

To Operate the Oven:

- 1. Turn the function selector knob to the desired cooking function.
- 2. Turn the temperature selector knob to the desired temperature (0-250 °C).
- 3. The oven light will illuminate when a function is selected.
- 4. Allow the oven to preheat to the set temperature before placing food inside.
- 5. The mechanical timer can be set to alert you when cooking is complete.
- 6. To turn off, return both knobs to the 'off' position.

Note: The oven features a removable glass door for easier cleaning and an internal light for visibility.

CARE AND MAINTENANCE

1. Cleaning the Hob

- Ensure the hob is cool before cleaning.
- Remove the cast iron pan supports and burner caps/crowns.
- Wash these components with warm soapy water. Dry thoroughly before reassembling.
- Clean the stainless steel surface with a soft cloth and a non-abrasive cleaner suitable for stainless steel.
 Avoid harsh chemicals or abrasive pads.
- · Ensure burner holes are not blocked.

2. Cleaning the Oven

- The oven features a steam cleaning function. Consult the full manual for detailed instructions on activating this cycle.
- For manual cleaning, ensure the oven is cool. Remove oven racks and trays.
- Clean the interior with warm soapy water or a specialized oven cleaner, following the product instructions.
- The inner glass panels of the oven door can be removed for thorough cleaning. Refer to the detailed instructions in the complete manual for this procedure.
- Wipe down the exterior with a damp cloth.

3. General Care

- Regularly check the gas hose for any signs of wear or damage.
- · Avoid spilling liquids directly onto the control panel.
- Do not use steam cleaners to clean the appliance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Gas burner does not ignite.	No gas supply, burner cap/crown incorrectly placed, ignition electrode dirty/wet.	Check gas supply. Ensure burner parts are correctly assembled and dry. Clean ignition electrode.
Flame extinguishes after releasing knob.	Flame failure device not engaged.	Hold the knob in for a few more seconds after ignition.
Oven not heating.	No power supply, temperature/function knob not set correctly, fuse tripped.	Check power connection. Ensure knobs are set. Check household fuse box.
Uneven cooking in oven.	Incorrect rack position, oven not preheated, door opened too frequently.	Use recommended rack positions. Always preheat. Avoid opening door unnecessarily.

If the problem persists after attempting these solutions, please contact Beko customer service or a qualified technician.

TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	FBE62120XD
Product Type	Freestanding Gas Cooker with Electric Oven
Color	Stainless Steel
Dimensions (W x D x H)	600 mm x 600 mm x 850 mm
Weight	51.2 kg
Hob Type	Gas
Number of Burners	4
Burner Power (Max)	Front Left: 2900 W, Front Right: 1000 W, Rear Left: 2000 W, Rear Right: 2000 W
Ignition Type	Electronic (integrated in knob)
Safety Feature	Flame Failure Device
Oven Type	Electric
Oven Capacity (Net)	66 Liters
Number of Oven Functions	6 (Conventional, Convection, Grill, etc.)
Oven Temperature Range	0 - 250 °C
Cleaning Type	Steam

Feature	Specification
Energy Efficiency Class	A
Energy Consumption (Conventional)	0.99 kWh
Energy Consumption (Forced Convection)	0.79 kWh



Figure 6: Energy efficiency label indicating Class A rating for the oven.

WARRANTY AND SUPPORT

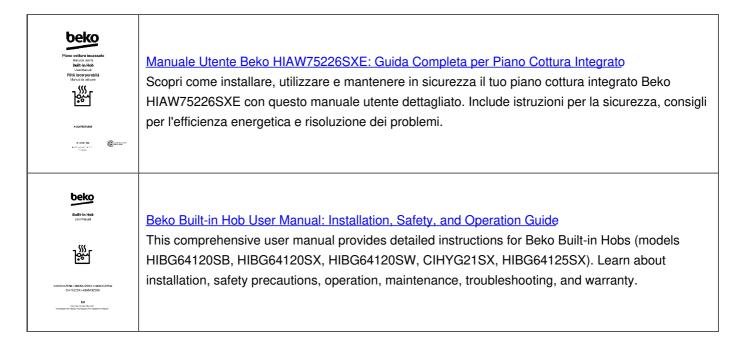
Your Beko FBE62120XD cooker is covered by a manufacturer's warranty. For specific details regarding the warranty period and terms, please refer to the documentation provided with your appliance or visit the official Beko website.

In case of technical issues, service requests, or to order spare parts, please contact Beko customer support. Ensure you have your appliance model number (FBE62120XD) and serial number ready when contacting support.

For general inquiries or to explore other Beko products, you can visit the Beko Store on Amazon.

© 2025 Beko. All rights reserved. Information in this manual is subject to change without notice.

Related Documents - FBE62120XD



Built-in Hob town horse from horse Man and defending Pleas encestrived Natural distillation Man and the studies Pleas encestrived Natural distillation ME MARIE B ME MARIE	Beko HIC 64402 E Built-in Hob User Manual - Safety, Installation, and Operation Guide Comprehensive user manual for the Beko HIC 64402 E built-in hob. Learn about safety precautions, installation procedures, operating instructions, maintenance tips, and troubleshooting guidance for optimal performance.
The state of the	Beko HIGG 64121 SXL Gas Hob Instruction Booklet and Specifications Instruction booklet and technical specifications for the Beko HIGG 64121 SXL domestic gas-fired hob, including energy efficiency details and compliance information.
TO SECURITY OF THE PROPERTY OF	Beko BCTG36500SS 36-Inch Gas Cooktop: Specifications and Installation Detailed specifications, features, dimensions, and installation guidelines for the Beko BCTG36500SS 36-inch natural gas cooktop. Includes information on burners, technology, clearances, and warranty.
Butto in reads to read to the	Beko MACM 90 BG Built-in Hob User Manual: Safety, Installation, and Operation Guide Comprehensive user manual for the Beko MACM 90 BG built-in hob. Covers safety instructions, installation procedures, operation, maintenance, and troubleshooting for optimal use.